



SIGNATURE MENU

Oysters from the Oléron island and sturgeon from Gensac la Pallue

tempura and gravlax, with chia caviar
and saké beurre blanc



Lamb two ways

crispy potato and poitou goat's cheese
artichoke, Timut pepper sauce



Selection of cheese "Le temps d'un fromage"

Additional charge: €18



An exploration of apricot

confit and marinated, meadowsweet cream
Joconde sponge cake, apricot sorbet

Menu in 3 courses: €80

For the harmony of the experience,
this menu is served to the entire table

Wine pairing: €45
By our sommelier
Swann Laporte

An introduction to regional flavors
through three menus created by
Frode Torset and Charly Marc

VAT and service charge included



DÉGUSTATION MENU

Foie gras from Manicot Farm

with Pineau des Charentes,
textured fig



Trout from Gensac la Pallue

butter-glazed carrots, served in various ways
Lemon thyme sauce



Barbarie duck

ravioli made from chicken thigh and foie gras,
tender fennel, brown jus with mild spices



Selection of cheese "Le temps d'un fromage"

Additional charge: €18



Chocolate contrast

olate emulsion, miso caramel, yuzu gel,
gavotte tuile, vanilla ice cream

Menu in 4 courses: €110

For the harmony of the experience,
this menu is served to the entire table

Wine pairing: €65
By our sommelier
Swann Laporte

VAT and service charge included

P R E S T I G E
M E N U

Foie gras from Manicot Farm

with Pineau des Charentes,
textured fig



The perfect egg

seasonal truffles served in two courses,
Bayonne ham, truffle sabayon



Scallops from the coast

pearly, daikon radish and lobster ravioli
with a Charente saffron sauce



Trout from Gensac la Pallue

carrot confit, a variety of carrot dishes
Lemon thyme sauce



Wagyu beef

confit and crispy shallots,
emulsion of potato, meat jus



**Selection of chesse
"Le temps d'un fromage"**

Additional charge: €18



"Arlette"

barley gavotte, brunoise and a cloud of
strawberries, herbal sorbet

Menu in 6 courses: €160
For the harmony of the experience,
this menu is served to the entire table

Wine pairing: €95
By our sommelier Swann Laporte

VAT and service charge included